

INGREDIENTS

	Usage Levels (%)
Water	51.65
Yogurt made with skimmed milk powder or whey protein concentrate (WPC)	40.00
Sucrose	8.00
Carboxymethylcellulose (CMC)	0.30
Carrageenan	0.05
Total	100.00

NUTRITI	ONAL	CONTENT

Per 100g	
Calories	60kcal
Total Fat	0.5g
Saturated Fat	Og
Trans Fat	Og
Cholesterol	5mg
Total Carbohydrates	11g
Dietary Fiber	Og
Sugars	11g
Protein	2g
Calcium	73mg
Magnesium	1mg
Phosphorus	0mg
Potassium	0mg
Sodium	40mg
Iron	0mg
Vitamin A	88IU
Vitamin C	0mg

PREPARATION

- 1. Combine carrageenan, sucrose and water.
- 2. Add to yogurt.
- 3. Hydrate for 15 minutes.
- 4. Homogenize at 14.5 MPa (2100 psi) single stage.
- 5. Heat treatment at 95°C (203°F) for 5 minutes.
- 6. Homogenize at 14.5 MPa (2100 psi) single stage.
- 7. Store under refrigeration.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on **ThinkUSAdairy.org** including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. **Solution** (**Description**)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by Proliant Dairy Ingredients. ©2014 U.S. Dairy Export Council.

